

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Sensory Evaluation
COURSE NUMBER:	WIN 123
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	30
LAB HOURS:	0
CLASS SIZE:	20
PREREQUISITES:	Introduction to Viticulture (WIN 121), Introduction to Enology (WIN 101)

COURSE DESCRIPTION:

An introduction to wine sensory evaluation methods including statistical analysis of trials, philosophy of wine styles and the common evaluation methods used in sensory testing.

Laboratory materials fee.

Students must be 21 years of age.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Speak and write effectively for personal, academic and career purposes.
2. Computation – Identify, interpret, and utilize higher level mathematical and cognitive skills

Sensory Evaluation - WIN 123

STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Critical thinking and problem solving – Think critically in evaluating information, solving problems and making decisions.
4. Personal responsibility – Be aware of civic and environmental issues.
5. Information literacy – Access and evaluate information from a variety of sources and contexts, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

- Demonstrate sensory evaluation techniques
- Use basic statistical analysis methods
- Demonstrate developed sensory skills
- Objectively evaluate wines for color, aroma, flavor, and taste
- Assess the effects of viticulture and winemaking practices

TOPICAL OUTLINE:

APPROX. HOURS

-Human physiology of taste and smell	2
-Sensory evaluation theory	2
-Design of the physical environment for sensory evaluation	1
-Selection and training of judges	1
-Types of sensory tests	1
-Administration of sensory tests	6
-Preference tests, wine quality, and wine judging	3
-Blending of wines	3
-Wine styles	4
-Effects of viticulture and enology practices	3
-Wine defects	2
-Wine assets	2
TOTAL	30

DEVELOPED BY: Stephen Sparks CEC, CCE
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